



## Technical Sheet

### **AMARONE** della Valpolicella classico D.O.C. e D.O.C.G.



Grape varieties: 65% Corvina e Corvinone, 30% Rondinella, 5% Molinara.

Training system: Pergola Veronese

Type of vinification: The best grapes of the season, selected and harvested by hand in September, are put to dry in small wood boxes, plateaux, for three/four months to increase the percentage of aromatic and phenolic compounds. Pumping over is carried out twice a day, and delastage is carried out once half way through the fermentation process. They are then pressed and put in stainless steel tanks, where the must undergoes a fermentation for two weeks approximately; it is then decanted four times without filtering, and finally put in oak barrels for at least 36 months. Bottled after four/five years.

Aging: in French oak barrels of 30hl for at least three years.

Bottle: 0.750

Alcohol: 16%

Total Acidity: 5,1 g/l

Reducing sugars: 0,6 g/l

#### Characteristics of the wine:

Deep ruby red, intense color, with a bouquet of ripe red and black fruits, cherry jam, marasca plum and dried fruits, and a scent of spices, cinnamon and nutmeg. For its unique flavours, it is considered a "meditation wine".

Service: we recommend uncorking three hours beforehand and pouring into balloon glasses at cellar temperature (16-18°C)

Vintage: 2004, 2005, 2006, 2007, 2008, 2010